

PATENT ABSTRACTS OF JAPAN

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(71)Applicant : KOSAKA REIKO

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(72)Inventor : KOSAKA REIKO

(54) TASTINESS IMPROVER FOR MEAT, FISHES AND SHELLFISHES

(57)Abstract:

PURPOSE: To obtain the subject tasty freshness retaining agent, containing papain and an organic acid without any fishy, medicinal and muddy odor and useful for cattle, eel, lobster or shrimp, short-necked clam, etc.

CONSTITUTION: The objective freshness retaining agent contains papain and an organic acid such as citric acid, malic acid or glutamic acid. Furthermore, the above-mentioned freshness retaining agent is preferably used as an aqueous solution, an emulsion, a granule or powder and the ratio of the papain to the organic acid used is preferably 0.5-5 pts.wt. organic acid based on 1 pt.wt. papain.